

GUTTURNIO SUPERIORE DOC

TECHNICAL SHEET

CATEGORY	Gutturnio Superiore Doc
GRAPE VARIETY	60% Barbera, 40% Bonarda
ALCOHOLIC STRENGTH	12,5% vol
RESIDUAL SUGAR	<4 g/l
SERVING TEMPERATURE	18°C
KIND OF BOTTLE	Bordeaux 0.75 L
VINEYARDS	Exclusively from hillside winegrowing. Altitudes ranging from 220 to 350 meters a.s.l. with medium-textured soils made up of slightly calcareous clays
WINEMAKING	After a soft pressing and a maceration at a temperature of 23°C, appropriate ageing and bottling take place on next spring

SENSORY ANALYSIS

COLOUR	Deep ruby red colour
FRAGRANCE	Full and persistent, with spicy notes of mature cherry and fleshy red berry fruits
TASTE	Firm and spicy, with hints of mature fruits
GASTRONOMIC SUGGESTIONS	Thin and thick soups, red meats and medium-aged cheeses

